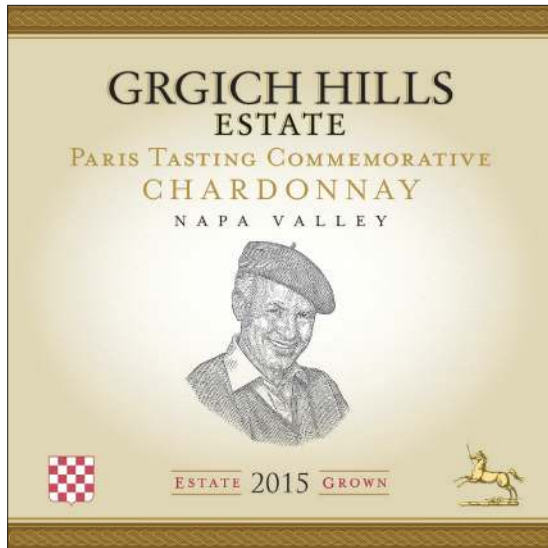


# GRGICH HILLS ESTATE

NAPA VALLEY



## PARIS TASTING COMMEMORATIVE 2015 CHARDONNAY

ESTATE GROWN • NAPA VALLEY

**VINTAGE:** The growing season started out with unseasonably warm temperatures in the late winter and early spring, triggering early bud break. Colder temperatures in May slowed grape development and caused a poor berry set, which, coupled with the fourth year of drought, resulted in a much smaller than normal crop in 2015. The summer was warm with an early harvest (started picking Chardonnay on August 29<sup>th</sup>), with the berries smaller than usual but packed with flavor and color.

**VINEYARD:** For this wine we select only the best grapes, which are primarily from our oldest block of Chardonnay, the Old Wente clone planted in 1989. Through a combination of clone, age and cool climate, this single block in our estate vineyard in the chilly Carneros region of Napa Valley creates wonderfully rich flavors, balanced with crisp acidity. We farm all of our vineyards naturally, without artificial pesticides or herbicides, and they are certified organic.

**THE WINE:** The richness of this Paris Tasting Commemorative Chardonnay is immediately apparent in its beautiful daffodil-yellow hue. The wine is endowed with the perfect balance of fruity, floral and mineral components, as well as a seamless structure and texture that is both firm yet transparent and subtle. Intense aromas of ripe pear, apple, apricot and lemon curd immediately engage your senses, followed by ethereal floral notes of orange blossom and jasmine. The final impression is a beautifully balanced, complex wine with both freshness and a long, lingering aftertaste.

### WINEMAKER'S NOTES

Alcohol.....13.5% by volume  
Fermentation...barrel fermented  
with indigenous  
yeast; no malolactic  
Harvest date.... Aug. 29 - Sept. 8, 2015  
Sugar .....23° Brix (average)  
Bottling date.... August 15, 2016  
Release date.....May 2018  
Total acid .....6.7 g/L  
pH .....3.23  
Time in oak.....10 months  
Type of oak.....French oak  
60% new barrels  
Production.....953 cases (12/750 ml.)  
Blend .....100% Chardonnay